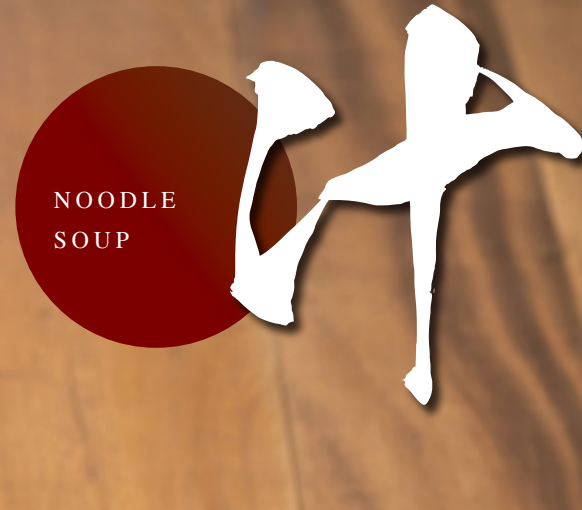


Soy sauce-based soup for noodles,  
which goes well with any dish.  
It contains honey and has a rich yet clear taste.



## TSUYU Soup Takachiho Gorge

Bonito Flavor UMAKUCHI



Straight-type noodle dipping sauce. Based on quality bonito stock made using regionally produced dried bonito and subsoil water from a local mountain system, and contains honey to add a thick but refreshing flavor. This sauce is also good for preparing various dishes, such as rolled egg, rice bowl dishes, and simmered vegetables.

Product standard	
Net content	500ml
Ingredients	Soy sauce (home-brew), saccharides (high-fructose corn syrup, sugar), dried bonito shavings, fermented seasonings, honey, salt, dried bonito extract, dried mackerel shavings, boiled and dried fish extract, kelp extract, seasonings (amino acid, etc.), caramel coloring, acidifier (includes wheat and soybeans and mackerel)
Temperature zone	Room temperature
Precautions for preservation	Refrigerate after opening (intended to be consumed within 3 days)
Best-by date	365 days from the date of production
Domestic retail price [tax excluded]	340 JPY



Featuring juice of local citrus  
fruits of hyuganatsu, hebesu,  
and yuzu, this ponzu is a blend of  
bonito and kelp broth with  
quality soy sauce.



## HYUGANATSU Ponzu Sauce



Ponzu dressing sauce, based on fresh-squeezed citrus juice (locally produced hyuganatsu, hebesu, and yuzu) and seasoned with Marudaizu soy sauce and bonito and kelp stock.

Product standards	
Net content	360ml
Ingredients	Soy sauce (home-brew), brewed vinegar, hydrolyzed protein, citrus juice (yuzu, hyuganatsu [20%], kabosu, hebesu), sugar, kelp extract, bonito extract, yeast extract/alcohol, seasonings (amino acid, etc.), saccharide (licorice) (includes wheat and soybeans)
Temperature zone	Room temperature
Precautions for preservation	Refrigerate after opening
Best-by date	365 days from the date of production
Domestic retail price [tax excluded]	430 JPY

### Major exporting countries

Hong Kong, Taiwan, China

### Awards or prizes won / accomplishments

👑 **Certified as a promising company by Miyazaki Prefecture**

👑 **Certified as a company driving the local development into the future (2018)**

### Acquisition of certification



### Company overview

YAMAE FOODS PRODUCTS Co., LTD

### Growing into one of the leading manufacturers in Kyushu with products born from the rich nature

YAMAE FOOD PRODUCTS can trace back to 1871 when the founder launched a soy sauce and miso manufacturing business in Miyakonojo, Miyazaki, known for its rich water sources, beautiful nature, and quality sake products. Using selected materials, abundant experience, and advanced facilities, we pursue rigorous quality control and R&D to provide fine quality products. As a result of such efforts continued over years, our products have been appreciated by many consumers, making us a leading seasonings manufacturer in the Kyushu region.



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